

## CYNTHIA GREY'S AID TO HOMEMAKERS

(1) What will take ink stain out of a white waist after it has been washed? (2) Give recipe for angel cake. (3) What will be the leading color in men's suits for the coming winter?—A Reader.

A.—(1) Dissolve a teaspoonful oxalic acid in a pint of hot water, and rub the stains well. Rinse in hot water. Repeat until stains are removed. Use precautions, as the acid is poisonous. (2) Beat one cup egg-whites until very stiff with a pinch of salt. Fold in one cup granulated sugar sifted twice, one teaspoonful almond and  $\frac{1}{2}$  teaspoonful vanilla. Then add one cup flour, and one teaspoonful cream of tartar which has been sifted together 3 times. Fill buttered pan with center tube, and bake 40 minutes. When done invert pan until cool, remove pan, brush cake with egg-white beaten with sugar, and then cover with frosting. (3) Browns and grays.

## THANKGIVING RECIPES

### Chestnut Soup.

Peel and blanch the chestnuts, boil them in salted water until quite soft, pass through a sieve, add more water if too thick, and a spoonful of butter or several of sweet cream, and season to taste. It should be served with small squares of bread fried crisp in butter or olive oil.—Mrs. M. M., Norwalk.

### Cheese Roll.

Make a dough as for baking

powder biscuit, lightly roll with a pin until a little thicker than for pie crust. Spread plentifully with grated cheese and roll over and over as jelly roll; cut the pieces about 1 inch thick, place the cubes upright, and bake until light brown. These are delicious to serve with salad.—Mrs. A. D., Berea.

### Stuffed Heart.

Take a beef heart, clean it carefully, fill with a dressing made as for chicken or turkey. I use an equal amount of mashed potatoes and bread crumbs, seasoned with sage, summer savory, pepper and salt, and moistened with beef drippings or butter, and add 1 or 2 chopped onions. Fasten together with skewers or twine, steam 4 hours, and bake  $1\frac{1}{2}$  hours, basting well. Make a thickened gravy of the drippings.—Mrs. M. T., Lakewood.

### Pumpkin Pie.

Use small deep colored pumpkins. Cut in quarters, remove seeds and bake skin side down until tender; scoop out pulp and sift it. For one pie if baked in a deep plate allow 2 cups pumpkin, 2 cups scalded milk, 1 beaten egg or 1 common cracker rolled fine,  $\frac{1}{2}$  level teaspoon ginger,  $\frac{1}{4}$  cup sugar,  $\frac{1}{4}$  cup molasses, 1 teaspoon salt. Pie is done when it puffs in center.—Mabel Trexler, Ravenna.

Before broiling a slice of ham rub brown sugar on it. The ham will have a delicious flavor.